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SEC. 39. The city health officer or the sanitary inspector shall inspect all milk wagons or other conveyances delivering milk for use in St. Augustine, and they shall also take samples of not less than 1 pint of milk, skimmed milk, or cream in the original bottle, from each wagon or other conveyance, for examination by the State board of health laboratory to determine the degree of purity of such milk, skimmed milk, or cream, and samples for examination shall be taken at least once every two weeks.

SEC. 40. Skimmed milk is hereby defined to be milk from which part or all of the cream naturally belonging to such milk has been removed, and such skimmed milk may be sold providing it is placed in bottles or containers properly marked "Skimmed milk."

SEC. 41. Cream to be sold in St. Augustine shall contain not less than 20 per cent butter fat, and not more than 1,000,000 bacteria per cubic centimeter.

Wells—Construction of—Closing when Insanitary. (Ord. 32, Aug. 1, 1916.)

SEC. 14. Wells of all description shall be so constructed that no water or drippings from any of said wells or any other liquid or deleterious matter shall flow or run back into said well, and in the case of "dug" wells there shall be a fill or surface capping of solid concrete which shall be at least 6 inches in depth and shall slope from the edge of the well in all directions for a radius of at least 4 feet; the highest point of such concrete capping to be at the edge of the well and at least 6 inches above the level of the ground, and the lowest point to extend at its outer extremity to beneath the surface of the ground. Any person having the control of the premises on which is located a well not constructed in compliance with the provisions of this ordinance shall be punished as hereinafter provided, and the city health officer shall cause any such well not constructed in full compliance with this ordinance to be closed or filled up and abated as a nuisance.

Hotels, Restaurants, Boarding Houses, and Lunch Counters—Sanitary Regulation and Inspection. (Ord. 32, Aug. 1, 1916.)

SEC. 22. All hotels, restaurants, boarding houses, or lunch counters within the limits of the city of St. Augustine shall comply with the following requirements; that is to say, all dining rooms, or rooms where lunches are served, shall have all windows thoroughly screened with screening of sufficiently fine mesh to exclude all flies, and all doors or passageways leading to or from such dining rooms, or rooms where lunches are served, shall be provided with screen doors, which shall be in use at all times; and all kitchens or other places where food is prepared or cooked for such hotels, boarding houses, or lunch counters shall also be thoroughly screened and shall be kept clean and tidy, and free from disagreeable odors, and all swill, garbage, or other offal shall be kept in large galvanized-iron cans with tight iron covers.

SEC. 23. The sanitary inspector shall make frequent and thorough inspection of all hotels, restaurants, boarding houses, and lunch counters, and he shall examine especially the kitchens and back parts of the premises of such places of business, and he must at once call to the attention of the owners or proprietors of such places the slightest violation of the provisions of this ordinance as set forth in the foregoing section.

Premises—Sanitary Regulation. (Ord. 32, Aug. 1, 1916.)

SEC. 19. All premises in the city shall be kept in a state of sanitary cleanliness and shall be kept free from tin cans, bones, offal, refuse, and vegetable matter, trash, weeds, standing water, or other deleterious or insanitary substances, and persons living upon or in control of such premises shall be held responsible for its condition under the provisions of this ordinance. An exception is made in the case of cisterns and reservoirs or rain barrels used for the storage of water for drinking or other purposes, providing such cisterns, reservoirs, or rain barrels shall be screened so as to